

# volunteer



Nutritional Info. Available Upon Request

## Cabernet Sauvignon

**VINTAGE:** 2021

**ALCOHOL:** 13.0%

**APPELLATION:** Sonoma County

**pH:** 3.45

**TA:** 6.9 g/L

### GRAPES

100% Cabernet Sauvignon

### AGING

Aged in French Oak barrels for 12 months; 30% new French Oak

### AROMATICS

This Sonoma Valley Cabernet Sauvignon is sure to entice, with aromas of cassis, cherry, and brown spice. In addition, extended oak aging has provided rich scents of leather and smoke, toast on the finish.

### PALATE

Chalky tannins accompanied by juicy black currants, cherries, plums, and strawberries will seduce the palate. The finish has brown spices with a smokey undertone.

### FOOD PAIRING

Rosemary Braised Lamb Shanks, Filet Mignon with Rich Balsamic Glaze, Red Wine Braised Short Ribs, or Brie Crostini with Prosciutto and Honey.